

SPEISEKARTE

Salzkrusten- Menu

Variation of starters

cattle tartar with olive tapenade, marinated salmon with sweet-sour pumpkin and a pumpkin-apple soup

*

Choice between filet of a bavarian young bull with celerycream, red cabbage kimchi and sherry jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with twice of beets and curry-bulgur

(both main dishes prepared in a crust of salt)

*

Sweet coconut curd dumpling with chocolate ice-cream

or

variation of international and local cheese

€ 48,9

optional as intermezzo:

Homemade Tagliatelle with black autumn truffles

€ 12

SPEISEKARTE

STARTERS

Pumpkin-apple soup with smoked apple and guinea fowl	8,5 €
Marinated Salmon with sweet-sour pumpkin and cucumber	15,5 €
Aragula salad with king oyster mushrooms and sprouts	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with burrata and olive tapenade	15,9 €
Vitello tonnato „deluxe“ with yellowfin tuna tartar and pickled sardines	15,9 €

SPEISEKARTE

PASTA AND RISOTTO

Homemade Tagliatelle with prawns in Lemon-Tomatensugo	13,9 €
Homemade Tagliatelle with Bolognese from the Yellow-Fin Tuna and Capers	12,5 €
Risotto with pepperonata and feta cheese	15,5 €
Fresh Tagliatelle with beef tenderloins stripes (or tofu vegan) in spicy Curry-Coconutmilk-sauce	14,9 €
Homemade Tagliatelle with Piemont black autumn truffles	15,9 €

SPEISEKARTE

SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with twice of beets and curry-bulgur

(minimum two people)

P.p.

€ *

* please ask our service for the daily price!

Filet of a bavarian young bull cooked in a hey- saltcrust with celerycream, red cabbage kimchi and sherry jus

(minimum two people)

P.p. 34,5 €

„Hot Pot“

Asian fondue with homemade Dips: tomatoes-salsa, avocado-terragoncream, Teriyaki-sesame marinade, Jasmin-rice

(minimum two people)

P.p. 26,9 €

SPEISEKARTE

FISH AND MEAT

Duett of „Catch of the Day with twice of beets and curry-bulgur
€ *

„Piece of beef of the day“ with celerycream, red cabbage
kimchi and sherry jus

€ *

* please ask our service for the daily price!

SWEETS AND SALTY

Homemade appletarte with vanilla cream and homemade
sorbet 9,5 €

Sweet coconut curd dumpling with chocolate ice-cream
9,5 €

Selection of local and international cheese from the
„Elisabeth-Markt“
11,5 €